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Group 1—Food Preparation Center



The sink and the cabinet or worktable form the base for this center, with the cold closet or refrigerator near by.

At the sink keep all utensils for washing and paring fruits and vegetables, with containers for water used in cooking.

In the cabinet keep dry groceries and all utensils needed for mixing and measuring foods.

See that all working surfaces are the proper height

Bureau of Home Economics, United States Department of Agriculture